

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	19	11 / 20 / 2018		La Seine Restaurant	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	9:30 am	1:30 pm	Lotte Hotel Guam, LLC	
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180001544		Lot 2025-3 #185 Gun Beach Road, Tamuning, Guam	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations		RISK CATEGORY
Restaurant			7	646-6811	2		3
					No. of Repeat Risk Factor/Intervention Violations		0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/A, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	<input checked="" type="checkbox"/> OUT N/A N/A	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/> OUT N/A N/A	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	<input checked="" type="checkbox"/> OUT N/A N/A	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/> OUT N/A N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source			6
10	IN OUT N/A <input checked="" type="checkbox"/>	Food received at proper temperature			6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated			6
12	IN OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			6
14	<input checked="" type="checkbox"/> OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	<input checked="" type="checkbox"/> OUT N/A N/A	Proper cooking time and temperatures			6
17	IN OUT N/A <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			6
18	IN OUT N/A <input checked="" type="checkbox"/>	Proper cooling time and temperature			6
19	IN <input checked="" type="checkbox"/> OUT N/A N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>	6
20	IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures			6
21	IN <input checked="" type="checkbox"/> OUT N/A N/A	Proper date marking and disposition			6
Consumer Advisory					
22	IN OUT <input checked="" type="checkbox"/>	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	IN OUT <input checked="" type="checkbox"/>	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	IN OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34	<input checked="" type="checkbox"/>	Food properly labeled; original container			1
Prevention of Food Contamination					
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, & cleaned		<input checked="" type="checkbox"/>	2
51		Garbage/refuse properly disposed; facilities maintained			2
52	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean			1
53	<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person In Charge (Print and Sign) TES KEYES-BURRICK LR Burman
 DEH Inspector (Print and Sign) L. NAVARRO EPHO I T. SHIMIZU EPHO I

Date: 11/20/2018

Follow-up (Mark one): YES NO Follow-up Date 11/30/2018

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ESTABLISHMENT NAME La Seine Restaurant		LOCATION (Address) Lot 2025-3 #185 Gun Beach Road, Tamuning, Guam	
INSPECTION DATE 11 / 20 / 2018	SANITARY PERMIT NO. 180001544	PERMIT HOLDER Lotte Hotel Guam, LLC	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Seared tuna/Walk-in chiller near main kitchen	50.5	Cut tomatoes/prep table chiller	38.5
Cut cantaloupe/Walk-in chiller near main kitchen	41.5	Tofu sushi/prep table chiller	42.5
Fish kelaguen/Walk-in chiller near main kitchen	42.5	Raw shrimp/prep table for cooking	39.5
Cooked mussels/Walk-in chiller near main kitchen	42.5	Ground beef patty/over counter chiller #3	42.5
Raw bean sprouts/prep table chiller buffet area	56.0	Marinated kalbi/ over counter chiller #3	41.5
Raw chicken/prep table chiller buffet area	46.5	Cooked kalbi/ oven	182.5
Cooked rice/Warmer in the second floor of kitchen	119.0	Raw chicken/walk-in 2nd floor	30.0
Cooked fish/Warmer in the second floor of kitchen	141.5	Raw shelled egg/upright chiller	43.5
Pork adobo/cooking on the burner	158.0	Uncut deli ham/prep table chiller buffet area	34.0
Raw salmon/prep table chiller	49.0	Liquid eggs/prep table chiller buffer area	54.5

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-406.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted today in response to Complaint #19-0015B regarding a cockroach infestation in the dry storage, teppanyaki and tempura stations, and sushi bar.	
	Previous inspection on 10/23/2017 resulted in a letter grade of A.	
	An infestation was not observed at the time of the inspection.	
	The following violations were observed:	
19	Time/temperature Control for Safety (TCS) food not kept at the proper hot holding temperature. All TCS foods shall be hot held at 140F and above to prevent the growth of bacteria. COS: Rice was discarded.	COS
20	Various TCS foods not maintained at the proper cold holding temperature. All TCS foods shall be cold held at 41F and below to prevent the growth of bacteria.	11/30/18
21	Various TCS foods lacking proper date marking and were not timely disposed of, such as salmon fillets that were cold held beyond 7 days. All TCS foods stored for cold holding more than 24 hours must be properly date marked and disposed of within seven days to prevent growth of L. Monocytogenes.	11/30/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <i>TES ROYES - BURRITA</i>	Date: 11/20/2018
DEH Inspector (Print and Sign) <i>L. NAVARRO, EPITO I</i>	Date: 11/20/2018

T. SHIMIZU, EPITO I

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ESTABLISHMENT NAME La Seine Restaurant		LOCATION (Address) Lot 2025-3 #185 Gun Beach Road, Tamuning, Guam	
INSPECTION DATE 11 / 20 / 2018	SANITARY PERMIT NO. 180001544	PERMIT HOLDER Lotte Hotel Guam, LLC	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.		
34	Various food items in walk-in chillers, prep chillers, and counters not in their original containers and not labeled. Food removed from their original containers shall be properly labeled with the common name of food to facilitate proper identification.	12/20/18
35	One live roach found in the cabinet under the buffet line. Several dead roaches found, one in the first floor dry storage, one in the single service items storage room, and one under the prep chiller in the buffet area. Holes around piping in the second floor of kitchen, gaps in the ceiling tiles of dry storage, and missing ceiling tiles in the men's restroom were observed (all openings were indicated to the PIC). The last pest control treatment dated 11/14/18 indicated minimal German roach activity. Contract with the pest control company indicates twice monthly treatments, with on-call service as needed. Pests shall be controlled, and all outer openings shall be sealed to prevent the accessibility of pests and the contamination of food and clean equipment/utensils.	12/20/18
38	Used wiping cloths were not stored in properly diluted sanitizing solution. Wiping cloths shall be stored in properly diluted sanitizer solution to prevent cross contamination COS: Sanitizing solution was changed, and test strips were used to determine proper dilution.	COS
48	Plumbing for the three compartment sink leaking into a bucket and onto the kitchen floor. All plumbing systems shall be properly installed to allow proper disposal of wastewater.	12/20/18
50	Female restroom trash receptacle without a lid. All female restroom trash receptacles shall be supplied with lids to prevent the attraction of pests. COS: Lid provided for the trash receptacle.	COS
52	Dirt and food debris found under multiple equipment throughout the establishment. Ceiling tiles in both employee restrooms with dark stains. Physical facilities shall be maintained and cleaned as often as necessary to minimize the attraction of pests, and to promote the overall sanitation of the establishment.	12/20/18

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Person in Charge (Print and Sign) <i>T. Shimizu</i>	Date: 11/20/2018
DEH Inspector (Print and Sign) <i>L. Navarro, EPH I</i>	Date: 11/20/2018

